6 Pan Oven - 16 Pan Proofer

Natural Convection (Individual Sliding Doors)

DO-PB-G

Individual Sliding Doors

This 6-pan oven, 16-pan proofer meets all your baking needs! We've combined our deck oven technology and hassle-free proofer, giving you a single, compact unit that consistently delivers quality, hearth-baked product with a minimum of effort.

JOB_____ ITEM #_____ QTY #_____

MODEL NUMBER:

□ DO-PB-G

DIMENSIONS:

- 74"H x 55"W X 40"D

INTERIOR DIMENSIONS:

- Proofer: 45"W x 30"D x 27"H
- Oven: 45"W x 30"D x 29.5"H
- 8.5" in Oven and racks adjustable every 3" in Proofer

CONSTRUCTION

The oven corner posts shall be 18 gauge stainless steel with a 20 gauge stainless steel wrapper for top, sides and back panels. The interior oven cavity shall be constructed of heat retentive 18 gauge aluminized steel with chrome plated wire racks on .190 aluminum decks. The interior oven cavity shall be constructed of heat retentive 18 gauge aluminized steel with .190 aluminum decks.

The oven shall work with a patented "Heat Sink" principle and "Natural Convection" technology. When the materials in oven are heated to the proper temperature the oven shall bake with radiant heat and conduction. The oven shall also have heat release vent that draws air through the oven cavity and over decks.

The oven shall have no moving parts. Each deck shall be individually, thermostatically controlled. The oven shall have a heat reflective tempered glass door.

The ovens proofer shall be constructed of 18 gauge stainless steel. The proofer shall have a thermostatically controlled 750 watt element for creating heat and an infinitely controlled humidistat 1250 watt burner element for creating moisture. Proofer shall be brightly lighted.

Oven proofer combinations shall have three individual circuit breakers. One for the proofer thermostat and heat element.

One for the humidity infinite switch and burner element and one for the oven lights.

WARRANTY

- One year parts and labor. Warranty is detailed on inside front cover of the price list.

STANDARD FEATURES

- Individually controlled oven and proofer
- Glide doors allow individual access to oven sections for loading and unloading, maintaining consistent baking temperatures and higher energy efficiency
- Each oven deck individually thermostatically controlled, provides precision "hearth" bake, and allows for more control over baking environment
- Natural convection & radiant heat design does not dry out product
- No moving parts in oven reduces maintenance problems and increases reliability
- Full-view, heat-reflective tempered glass door allows for energy-efficient sight baking and proofing
- Each deck brightly lighted provides sight merchandising
- Heavy-duty, stainless steel construction easily cleaned and maintained
- Individual heat and humidity controls in proofer provides precise control over proofing/warming environment
- High volume blower in proofer circulates heat and humidity efficiently in proofer
- Auto-humidity
- Positive magnetic door closure
- 60 Minute reminder timer
- Field reversible doors, left or right hinged
- Removable drip trough provided under proofer door

PIPER
The Food-Focused Equipment Company

300 S. 84th Avenue
Wausau, WI 54401
Phone: 800-544-3057
Fax: 715-842-3125
www.piperonline.net

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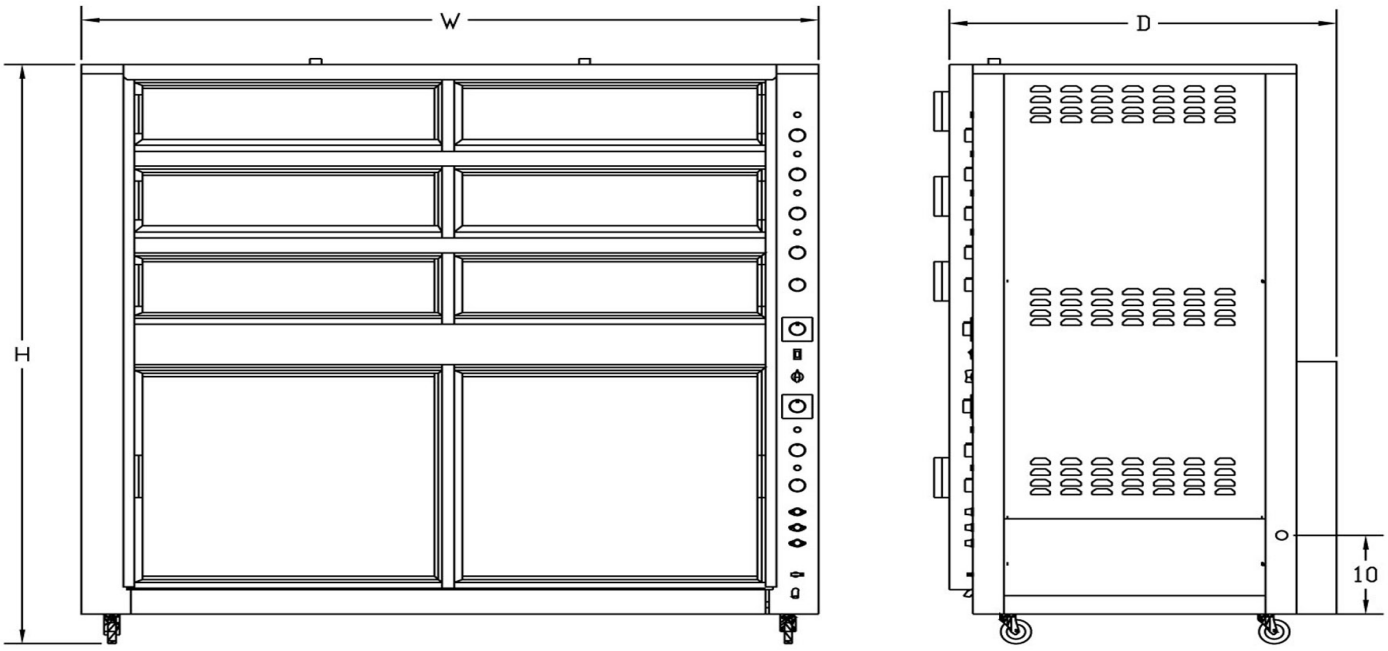

ELECTRICAL*

VOLTS	PHASE	WIRE**	AMPS	WATTS	HERTZ
120/208	1	3	88	19,520	60
120/240	1	3	79	19,520	60
120/208	3	4	64	19,520	60
120/240	3	4	58	19,520	60

*Units are shipped without cord and plug. Designed to be hard wired. Installation requires a 4" clearance around the entire unit and should be made by a licensed electrician. Check local codes for vent hood requirements.

** Number of wires does not include ground.

Note: Optional automatic humidity feature, with the proofer section, requires 1/8" FPT water line to be supplied. Product failure caused by liming or sediment buildup is not covered under warranty.

COMMON OPTIONS		
□	HVS	High Volume Steam (oven section)
□		Manual Fill Water pan (proofer section)

CAPACITY

OVEN ACCOMMODATES:

- 6, 18" x 26" Sheet Pans, 12, 4-strapped 1lb Bread Pans, 9, 4-strapped 1.5lb Bread Pans, 36" Pies, any combination of above
- Max oven temp 550

PROOFER ACCOMMODATES:

- 8, Nylon-coated Wire Racks, 16, Standard 18" x 26" Sheet Pans, 16, 4-strapped 1lb Bread Pans, 12, 4-strapped 1.5lb Bread Pans, any combination of the above

SHIPPING INFORMATION

- Shippping Weight:1200
- Shipping Cubic Feet:94.43000000000001
- Freight Class:100

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LIMITED WARRANTY: PIPER PRODUCTS warrants to the original purchaser parts and labor for a period of twelve (12) months from the date of purchase. See manufacturer's complete warranty for details.

It is our policy to build equipment which is design certified by companies that have been accredited at the Federal Level by the Occupational Safety and Health Agency (OSHA) and ANSI as a National Recognized Testing Laboratory. These companies include CSA International, Underwriters Laboratories, and the National Sanitation Foundation. However, a continuing program of product improvement makes it necessary to submit new models to the agencies as they are developed. Consequently, all models may not bear the appropriate labels at all times. We reserve the right to change specifications and product design without notice. Such revisions do not entitle buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment. Information is not for design purposes.